

COUNTY OF PLACER
DEPARTMENT OF HEALTH AND HUMAN SERVICES
ENVIRONMENTAL HEALTH DIVISION

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1. Produce must be clean
2. Your hands must be clean
3. Your utensils must be clean
4. Handle all waste properly
5. Correctly give samples

1. Produce must be cleaned - It can be cleaned two ways

- You can wash your produce before coming to market, or
- You can wash your produce at the market by immersing your product completely under water in a bucket of clean water.

2. Your hands must be cleaned

- Regular toilet sink with single-service soap (liquid soap in dispenser), and towels (single-service paper towels in dispenser.)
- A water cooler with spigot (igloo type) system with single-service soap and towels at your own vehicle. Make sure you have a container to catch the wastewater.

3. Your utensils must be cleaned, (3) acceptable sanitizer solutions

- (1) 100 ppm chlorine – ½ ounce per gallon of water (1/2 oz = 1 tablespoon)
- (2) 200 ppm quaternary ammonium – ½ ounce per gallon of water
- (3) 25 ppm iodine – ½ ounce per 2.5 gallons

These recipes are good for hours.

- Knives should be stored in a sanitizer solution when not in use (dry it off with a paper towel to get off sanitizer, before using.)
- Cutting boards and other items used in sampling (containers) must be sanitized and air-dried before you use them. Sanitizer may be applied by either immersion, or spray bottle.
- All utensils should be food grade (approved for food contact), Non-absorbent, (plastic or metal), and in good repair.

4. Handle all waste properly in the following approved ways

- Liquid waste, which includes ice must be dumped into a normal sewer system (not street drains or nearby plants)
- Farmers must take their waste (both solid and liquid) back to their farms

5. Correctly give samples

- Prepared samples must be protected from droplet contamination, insects, dust, and a customer coming in contact with more than their sample.
- Here are the seven methods that have been approved, but remember that other methods are possible. Use these as a guideline if you have an item that does not exactly fit one of these:

- (1) Capped Squeeze Bottle – for items such as honey. Bottle is uncapped, and product is squeezed onto a disposable stick for each customer. Bottle is recapped. Stick is discarded.
- (2) Modified shaker Bottle – for items such as nuts or grapes. The opening of a squeeze bottle is enlarged to allow a bottle to shake out a limited number of items per shake in the hand of the customer.
- (3) Bulk Liquid Container – for items such as juice. Dispensed with a down-facing, self closing spout into a cup given to the customer. Cup is used once, and then thrown away. Wash the container in an approved kitchen.
- (4) Small Sample Cup – for items such as sprouts or jams. Disposable cups are filled in an approved manner for individual distribution to customer.
- (5) Covered Serving Dish – for products such as sprout mixes, jams, jellies. Serving dish should have a hinged lid that opens on the grower's side of the table. Grower lifts lid and used as disposable spoon to scoop out a small sample portion. Spoon is given to customer.
- (6) Sliced Produce – carried in washable containers with lids, and dispensed by grower by the use of disposable toothpicks, et cetera.
- (7) Sneezee guards must be of sufficient size to intercept fluids and contaminants from the public.

* You must provide a waste container for the customers to use, if you distribute paper cups, toothpicks, spoons etc ...